

SAMPLE MENU

Some items may change at time of visit



NIBBLES & CHARCUTERIE

Focaccia, Oil & Balsamic Vg - 3.5 Cheese Shortbreads V - 4
Smoked Almonds V - 3.5 Padron Peppers Vg - 4.5
Marinated Olives Vg - 3.5

SMALL PLATES / LARGE PLATES

Beetroot, Rosary Goats Cheese, Radicchio & Walnut V - 8 / 14
Roasted Cauliflower, Pomegranate, Chickpeas /w Tagini Sauce Vg - 8 / 14
Roast Frigiteilli Pepper, Almond Ricotta and Garlic Vg - 8 / 14
Torched Mackerel Nicose - 10 / 16
Casone Melon and Tuscan Prosciutto - 10 / 16
Taramasalata, New Season Bonham Carrot, Lemon - 10 / 16
Red Wine Risotto - Red Wine, Roman Artichokes, English Pecorino V - 8 / 14
Antipasti Board - 17
Selection of Local Charcuterie & Cheeses, Padron Peppers served w/ Bread & Olives

FROM OUR CHARCOAL OVEN

MARKET FISH- Grilled Wild Plaice - 16
BUTCHERS CUT - Pork Chop, Grilled Peach, Rosemary Butter - 18.5
Grilled Rump of Wiltshire Beef, Slow Roast Tomato, Watercress, Garlic Butter - 20
Stony Street Burger - 16
- Brioche Bun, Beef Patty, House Cured Bacon, Cider Onions, Baby Gem, Smoked Cheese, Burger Sauce, Gherkin, Coleslaw, Fries

SIDES - 4

Seasonal Vegetables | Fries, Vg | Side Salad, Vg | Crispy Potatoes w/ Aioli & Harissa V
Heritage Tomato Panzanella Salad Vg (add Mozzarella +2) | Watermelon & Feta V

PIZZA - 12" - Gluten Free base available +2

Margarita - Tomato Sauce, Brue Valley Mozzarella, Basil, V - 13
Napoli - Tomato Sauce, Anchovy, Capers, Black Olives, Mozzarella - 13.5
Westcombe Spicy - Tomato Sauce, Cheddar Curd, Red Salsa & Jalapeno, Westcombe Sobrasada - 16
Norma - Roasted Aubergine, Olive Tapenade, Pine Nuts Vg -13.5
Three Cheese & Mushroom - Ricotta Base, Mozzarella, Blue Vinny, Mushroom, Spinach, V - 14
Pepperoni - Tomato Sauce, Mozzarella, Dorset Venison Pepperoni - 15

PIZZA DIPS +1.5 - Ranch Dressing | Aioli | Chilli & Roasted Red Pepper Salsa

ADD TOPPINGS + 2

Jalapeno / Rocket / Spinach / Black Olives / Goats cheese / Mozzarella / Blue cheese
Chorizo / Sobrasada / Salami / Pancetta / Anchovies

DESSERTS

Chocolaty Tiramisu V - 5
Treacle Tart, Vanilla Ice Cream V - 7
Coconut Rum Baba with Lime Chantilly V - 7
Lemon Sorbet, Wood Roast Strawberries, Elderflower Syrup Vg - 7
Affogato - Vanilla Ice Cream, Espresso, Lady Finger V - 6
Ice Creams Vg - One / Two / Three Scoops - 3 / 4.5 / 6
- Vanilla / Strawberry / Chocolate / Salted Caramel / Mint Choc Chip
Sorbets Vg - One / Two / Three Scoops - 3 / 4.5 / 6
- Lemon / Strawberry & Mint / Peach & Raspberry
Selection of Cheeses - 8 / 15
- served w/ Grapes, Onion Seed Crackers & Home-made Chutney

V - Vegetarian / Vg - Vegan

Please ask any staff for ALLERGY INFORMATION - allergy packs are available. Our production kitchen employs multiple production processes and ingredients; therefore, we cannot guarantee any dishes as allergy free. A discretionary service charge of 10% will be added to all tables.